

ST. CLOUD COUNTRY CLUB

SHAREABLES

Country Club Wings* | 14

Jumbo traditional or breaded boneless, served with buttermilk ranch or house-made bleu cheese dressing tossed in choice of:

Sauces: Honey Buffalo, Smokey BBQ, Papaya Jerk, Nashville Hot or Sweet Thai Chili

Dry Rubs: Cajun, Parmesan-Garlic,

Lemon Pepper, Teriyaki-Ginger or Spicy Pickle

Honey-Garlic Chicken Tenders* | 10

Home-style breaded chicken tenders tossed in spicy-sweet ginger glaze, served with buttermilk ranch or house-made bleu cheese

Broccado Quesadilla | 12

Pressed chili-lime tortilla with melted mozzarella and cheddar-Jack cheese, sliced Hass avocado and Napa blend vegetables, served with a side of buttermilk ranch
Add Grilled Chicken* +4, or Pulled Pork* +3

Smoked Brisket Dip* | 16

House-made warm dip baked with mozzarella cheese, served with garlic-chili tandoori bread

Lobster Cakes | 14

North Atlantic lobster meat pressed with herbed panko bread crumbs and spice mix, served with lemon-saffron aioli

SALADS

Served with Toasted Dinner Roll

Add to any Salad: Chicken* +4, Sautéed Shrimp* +6 or Oven-Baked Salmon* +8

Scenic Salad | 15

Romaine hearts, endive and radicchio blend lettuce, sun-dried California Bing cherries, golden raisins, aged feta cheese, glazed pecans and an apple cider vinaigrette

Grilled Caesar | 12

Artisan romaine heart with olive oil, salt, pepper, grape tomatoes, aged shaved Parmesan, garlic-butter croutons and a creamy Parmesan-Romano dressing

Asian Pear Salad | 15

Summer lettuce blend, sun-dried pears, dry-roasted peanuts, julienne red pepper, wonton strips and green onions with Japanese Yuzu dressing

Chip Shot Lunch Combo* | 14

House-made Chef-selection soup or house side salad with turkey or ham half sandwich with lettuce, tomato and cheddar cheese on a honey wheat bread

PASTAS

Served with a Toasted Dinner Roll

Toasted Four-Cheese Macaroni* | 16

House-made cheese sauce, elbow macaroni pasta topped with seasoned breadcrumbs, smoked bacon and scallions

Add: Grilled Chicken* +4,

Pulled Pork* +3, or Blackened Shrimp* +6

Garlic Broccolini-Rigatoni* | 15

Italian rigatoni pasta, sautéed broccolini florets tossed in a house-made garlic white wine cream sauce

Add: Grilled Chicken* +4, or Sautéed Shrimp* +6

Penne Alla Vodka* | 24

Small batch craft vodka sauce in penne pasta with sliced andouille sausage, topped with mozzarella cheese and seasoned breadcrumbs

ENTRÉES

Served with Chef's selection of House-made soup or Fresh Side Salad

Tenderloin Filet* | 38

Center-cut beef grilled to your liking, topped with black garlic-truffle butter, served with asiago mashed potatoes

Mediterranean Baked Salmon Fillet* | 26

Tuscan-seasoned salmon with capers, onions and olive medley, served over a spring medley orzo blend with a fresh lemon slice

Pistachio-Encrusted Chicken* | 22

Marinated chicken breast with seasoned pistachio and herb breading with a honey-dijon cream sauce, served over orzo rice blend

Bourbon Pineapple Shrimp* | 26

Butterflied white shrimp topped with indulgent buttery brown glaze, served over wild rice pilaf

Flat Iron Steak Tacos* | 26

Chimichurri sliced reserve steak and fresh slaw in pressed flour tortillas and frijoles borrachos

Caribbean Grilled Pork Ribeye* | 28

Butcher block prime pork with mango-jalapeño chutney, served over roasted tomatillo risotto

Ask about the featured Cut & Catch of the Week*

HANDHELDS

Served with your choice of one Side, Soup or Side Salad

Back Nine Burger* | 14

All-beef burger grilled to your liking with butter lettuce, sliced tomato, raw onion and pickle chips on a toasted artisan bun

Add +1 each: Cheddar Cheese, Swiss Cheese, Hass Avocado, Pepper-Jack Cheese, American, Bleu Cheese, Smoked Bacon*, Sautéed Onions and Mushrooms

Ask to substitute impossible patty

Crispy Chicken Sandwich* | 14

Home-style breaded chicken breast topped with tangy dill slaw, spiced honey and sliced pickles on a toasted artisan bun

Club Sandwich* | 17

Roasted turkey breast, smoked bacon, honey ham, cheddar cheese, butter lettuce and sliced tomatoes on a toasted honey wheatberry bread with red pepper aioli

Grilled Chicken-Bacon Swiss* | 13

Seasoned chicken breast, deli-sliced Swiss cheese, smoked bacon, honey dijon, butter lettuce and tomato on a toasted artisan bun

Ciabatta Cubano* | 15

Pork shoulder roast, smoked ham, dijon mustard, garlic aioli, sliced pickles and melted Swiss cheese on a pressed ciabatta roll

Italian Beef and Giardiniera* | 16

Slow-roasted shredded beef roast, fine-cut giardiniera and side of Italian au jus on a sour dough hoagie

Honey-Buffalo Chicken Wrap* | 12

Crispy chicken, romaine lettuce, cheddar-Jack cheese, red onion, grape tomato, drizzled with honey buffalo and buttermilk ranch, served in a chili-lime tortilla

SIDES

Steak-Cut French Fries | Long Grain Wild Rice Pilaf

Seasonal Vegetable Medley

Premium Sides +2 each:

Grilled Asparagus Spears | Asiago Mashed Potatoes

Battered Sweet Potato Fries | Breaded Onion Rings



ST. CLOUD
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EST 1920

*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.



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